



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- SERIOUS FUN
- SELF-ASSURED WINES
- MONKS & MOUNTAINS

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

JANUARY 2013

—PRE-ARRIVAL OFFER—

DOMAINE COMTESSE BERNARD DE CHERISEY

by Dixon Brooke

VINTAGE 2010 CAME AND WENT in a hurry, didn't it? One of the smallest yields in memory for white Burgundy, the wines just flew out of here.

Now for the bad news: 2012 will be even worse. There is a bright side, however. The 2011s are arriving, and quality is high. Here is your opportunity to stock up on some wines that will be drinkable young and old. The Domaine de Cherisey white Burgundies, hailing from the *hameau de Blagny* in the hills above Meursault and Puligny-Montrachet, are a brightly colored feather in the KLWM cap. Definitive, classic—once you've tasted them, you won't want to settle for less.

Blagny is a very unique *terroir* in Burgundy, and the wines are known for their longevity. Speaking of longevity, this domaine celebrates its 200th anniversary with this vintage. Many of these years were spent supplying wine to top Burgundian *négociants*, so their history of estate bottling is relatively young. Since they began, however, their track record is beyond reproach, remarkable, pristine!



© Steve Waters

Vigneron Laurent Martelet of Domaine Comtesse Bernard de Cherisey



Puligny-Montrachet

1er CRU - 2011

Appellation d'origine contrôlée

Hameau de Blagny

Comtesse Bernard de CHERISEY

GRAND VIN DE BOURGOGNE

PER BOTTLE

2011 MEURSAULT "BOIS DE BLAGNY"	\$49.00
2011 PULIGNY-MONTRACHET 1ER CRU "LA GARENNE"	72.00
2011 PULIGNY-MONTRACHET 1ER CRU "LES CHALUMAUX"	74.00
2011 PULIGNY-MONTRACHET 1ER CRU "HAMEAU DE BLAGNY"	74.00
2011 PULIGNY-MONTRACHET 1ER CRU "HAMEAU DE BLAGNY" MAGNUMS	154.00
2011 MEURSAULT-BLAGNY 1ER CRU "LA GENELOTTE"	74.00
2011 MEURSAULT-BLAGNY 1ER CRU "LA GENELOTTE" MAGNUMS	154.00
2011 BLAGNY ROUGE 1ER CRU "LA GENELOTTE"	51.00
2011 BLAGNY ROUGE 1ER CRU "LA GENELOTTE" MAGNUMS . . .	106.00

*Please inquire about 200th-anniversary
2011 magnums packaged in wooden boxes.*

*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*



A VISIT TO VEUVE FOURNY

by Anthony Lynch

IT IS DIFFICULT TO IMAGINE Emmanuel and Charles Fourny laboring away in the steep vineyards above Vertus in the Côte des Blancs. Their neatly pressed shirts might get untucked, or their shiny black shoes could turn dusty white from Champagne's chalky soil. Worse yet, their welcoming smiles might be replaced by a sweaty grimace. However, when it comes to getting the job done, there is no question that the Fourny brothers will deliver. Their Champagnes are of the utmost purity, truly showcasing the vigneron's role of mediating the connection between fruit and earth. They are beautiful, delicate, and complex, making them exceptionally drinkable. Below are some tasting notes from my visit to the domaine last September.

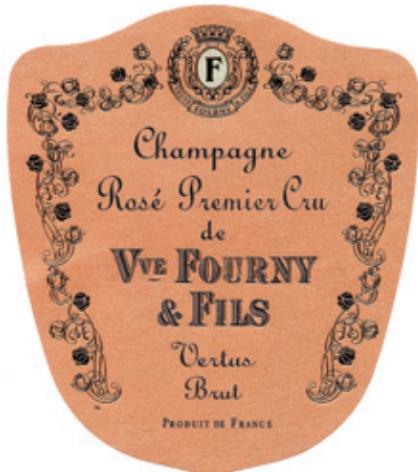
NV BLANC DE BLANCS BRUT ,ER CRU

The village of Vertus is famous for its Chardonnay—here the long hillside known as the Côte des Blancs takes a turn that gives vines planted on the slopes above the village a southern exposure. More sunshine is crucial in a region where the climate does not favor full ripening every year. The wine is crisp and fresh and delightfully grapey—a reminder that *premier cru* Champagne is indeed made from grapes.

\$48.00 PER BOTTLE

\$518.40 PER CASE





NV ROSÉ BRUT 1ER CRU

I find Fourny's rosé as classy and seductive on the palate as it is in color. A small portion of Pinot Noir juice lends red berry flavors to the blend of Blanc de Blancs and Blanc de Noirs. My ideal pairing: anything, everything, or nothing at all.

\$56.00 PER BOTTLE
\$604.80 PER CASE

NV GRANDE RÉSERVE BRUT 1ER CRU

A blend of 80% Chardonnay and 20% Pinot Noir. The result is a sleek, elegant Champagne that has roundness along with the astonishing freshness and finesse that are characteristic of all Fourny wines. Watch out—it'll spoil you.

\$47.00 PER BOTTLE **\$507.60 PER CASE**

2005 BLANC DE BLANCS BRUT 1ER CRU

First, pay attention to the balance, which I find remarkable. After that, floral notes harmonize with a delicate creamy texture. That telltale freshness and finesse complement a nutty richness that is the result of the *terroir*, the stellar *élevage*, and five years' aging on its lees.

\$72.00 PER BOTTLE
\$777.60 PER CASE



ITALY

by Delia Dent

2011 BARDOLINO “LE FONTANE” CORTE GARDONI

It's easy to think of this Bardolino as a simple quaffer—you may even finish the bottle without stopping to think about it. But then you find yourself eyeing it when you need a crowd-pleaser . . . and when you're thirsty for a light red to serve with dinner . . . and again, just because it was so delicious the last few times. Then you realize that it may be worth a little respect after all.

\$12.95 PER BOTTLE \$139.86 PER CASE



2011 BARBERA DEL MONFERRATO “ROSSO PIETRO” • CANTINE VALPANE

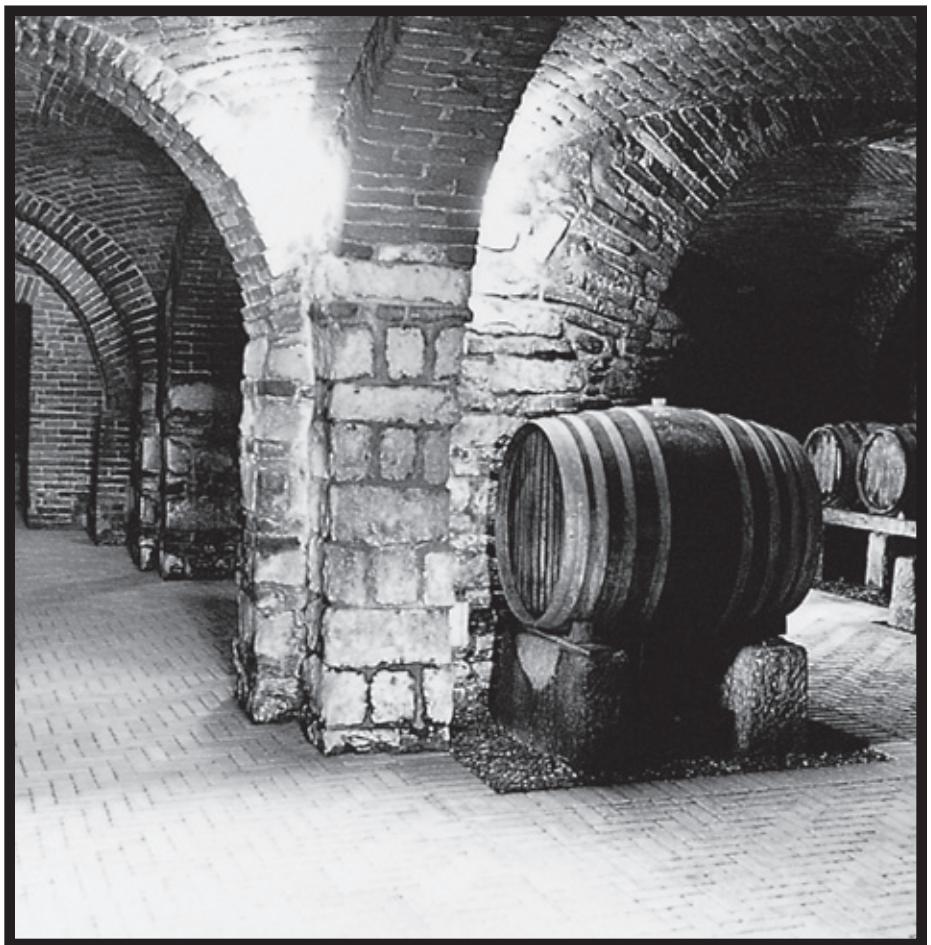
I would hate to call Rosso Pietro a fun wine because that would make you think it's not serious. I would hate to call it a serious wine because you'd think it's not fun. Released in the full exuberance of youth, to drink while your other Valpane wines age for several years in bottle (Kermit raved about their 2005 Barbera the other day), it exudes bright fruit but is grounded by earthy notes and a solid structure. Ladies and gentlemen, bargain time!

\$14.00 PER BOTTLE \$151.20 PER CASE

2008 BAROLO “SANTA CATERINA” • GUIDO PORRO

The more elegant and perfumed of Porro's two Barolos, the Santa Caterina is a charmer with notes of resin and perky young tannins that add verve to the understated profile. After a few years in the cellar, this wine is one of my regular picks to accompany special dinners, and it's always one of the first wines on the table to disappear.

\$42.00 PER BOTTLE \$453.60 PER CASE



The Cantine Valpane underground cellar

© Cantine Valpane

ANDRÉ OSTERTAG'S AMAZING NEW ARRIVALS

by Kermit Lynch

2011 PINOT BLANC "BARRIQUES"

After a 2010 Pinot Blanc quite Burgundian in character, André's 2011 has more of an Alsatian accent. The lovely fruit smells somewhat like a quince/apple/pear compote. The French would call it *plein de sève*—we'd say full of sap. (We wouldn't say sappy.) André is a versatile kind of guy who won't be pigeonholed, and in 2011 his Pinot Blanc attains a sappy deliciousness.

\$24.00 PER BOTTLE

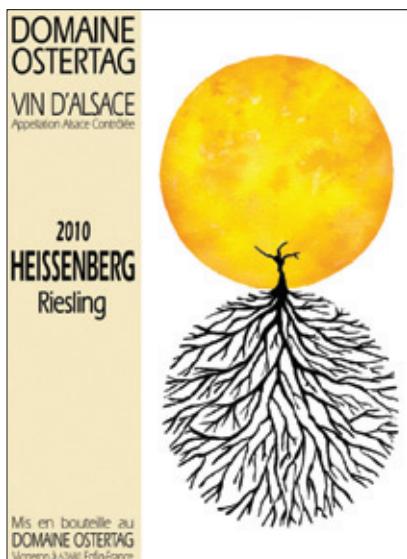
\$259.20 PER CASE

2010 RIESLING "FRONHOLZ"

Calling all of you who do NOT gravitate toward Riesling: this might be the one. The nose is deep and subtle—it is not straining to prove a thing. It is a self-assured wine—how about that? The palate is ample, honeyed, and if Rieslings are sometimes too sharp for you, this one isn't. It is not bone-dry, but it is dry. If ever again I find myself wondering what to drink with *choucroute garnie*—a masterpiece of Alsatian cuisine—I hope I remember to serve this bottle. What a pairing!

\$43.00 PER BOTTLE

\$464.40 PER CASE



2010 RIESLING "HEISSENBERG"

Heissen means “hot.” *Berg* means “mountain.” Hot = ripeness = full body. Mountain = slope = drainage, resulting in more character and nobility (unless one is speaking about Cabernet Sauvignon, because the Médoc and Napa Valley are pretty flat, yet their wines are nowhere near shabby).

So this is a ripe, hillside Riesling, its acidity ensconced in its voluptuous flesh. What else lurks within? Lots.

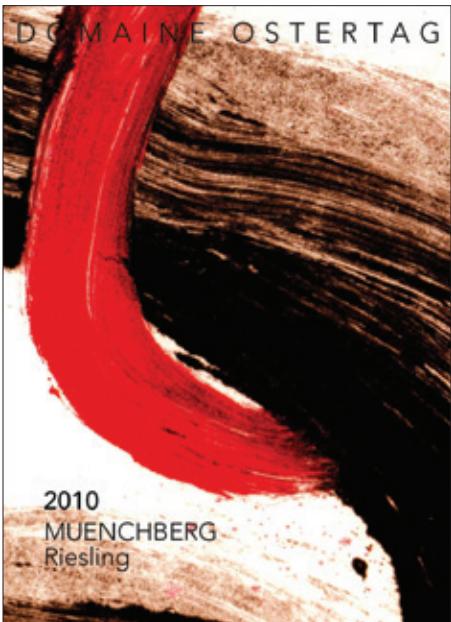
\$43.00 PER BOTTLE

\$464.40 PER CASE

2010 RIESLING “MUENCHBERG” GRAND CRU

Muench is Alsatian for “monk.” In the 12th century, monks were inspired to plant the site to vines. Now it is officially a *grand cru*, even a grandiose *cru* in vintages like 2010. Something about it seems towering. When I say it towers over the others, do I mean it is better? Well, not exactly. The Fronholz is actually better suited to the kind of home cooking I do, for example. Yet Muenchberg towers over it, lordly, above the fray.

**\$58.00 PER BOTTLE
\$626.40 PER CASE**



2010 PINOT GRIS “FRONHOLZ”

The aroma does not leap from the glass. No, it invites you in, and once you enter, it's pretty comfy inside, rather luxurious, stately, spacious—little doorways leading here and there.

If you have ever thought, “Hmm, I wish this white Burgundy had a tinge of Pinot Gris in it,” this wine comes pretty close to being just that. There is Mirabelle plum along with a suggestion of peatiness. You might be tempted to boil it down and put it over ice cream or even the one you love. Just kidding. However, tasting the wine did inspire the jest.

\$49.00 PER BOTTLE \$529.20 PER CASE

2010 MUSCAT “FRONHOLZ”

This Muscat is not for dessert! It is dry, medium-bodied, and remarkable for its perfume and the luminescent sensation on the palate. I uncork a bottle or two of André’s Muscat per year and serve it as a jaded palate apéritif or with cheeses. (Jaded palate means it is unusual and wakes you up from the humdrum.)

\$36.00 PER BOTTLE \$388.80 PER CASE

MORGON AND MORE MORGON

by Anthony Lynch

OF THE CRUS OF THE BEAUJOLAIS, Morgon holds a special place in my heart (and after last night's tasting, my stomach). There is something irresistible about a wine that is so fun, flavorful, and ultimately gluggable. Furthermore, its versatility at the table makes it a great addition to almost any meal. You'll find Morgons delicious alongside slightly spicy Mexican dishes as well as rich stews and soups, while a roast chicken is a more classic pairing that provides the perfect backdrop for the wine to express all its nuances. Beaujolais to some has a negative connotation—not "serious"—which is laughable because our Morgon producers prove just the opposite: the Gamay grape is more than capable of making serious wines—and that means serious fun.



© Gail Skoff

Marcel Lapierre, Guy Breton, and Jean-Paul Thévenet

2011 MORGON "VIEILLES VIGNES" GUY BRETON

Guy Breton's Morgon is the lightest in color with tremendous freshness and a weightlessness on the palate that provokes imbibing. An ethereal quality makes it delicious right now, yet its balance of fruit and acidity suggests it will fare well in the future. A 1995 opened recently had fresh energy along with a myriad of spices.

\$32.00 PER BOTTLE

\$345.60 PER CASE

**2011 MORGON “VIEILLES VIGNES”
JEAN-PAUL THÉVENET**

In contrast to Breton’s weightless style, Jean-Paul Thévenet makes a deeper, fuller Morgon. An enticing velvety texture is backed by rustic, earthy minerality. The juicy finish is redolent of freshly pressed strawberries—which is not a bad way to finish.

\$32.00 PER BOTTLE \$345.60 PER CASE

**2011 MORGON “CUVÉE MMXI”
MARCEL LAPIERRE**

In this cuvée, century-old vines give rise to another unique expression of Morgon’s *terroir*. Matthieu Lapierre’s bottling is a fitting honor to his late father, Marcel. It has remarkable depth and is packed with everything you could ask for in a Morgon. Mouth-filling yet compact, the combination of floral and earthy flavors makes it a complex wine that should unravel beautifully in years to come. A forgotten bottle of ’91 Lapierre Morgon was recently discovered in the depths of the cellar beneath our Beaune office. What elegance and subtlety! We were all swept away—an unforgettable moment.

\$42.00 PER BOTTLE \$453.60 PER CASE



Nope, not Côte Rôtie—this is grand cru Beaujolais

© Anthony Lynch

LOIRE

by Dixon Brooke

2011 MUSCADET SÈVRE ET MAINE SUR LIE DOMAINE BRÉGEON

Michel Brégeon unofficially retired after the 2010 vintage, but all that really means is that he found someone younger with better knees to watch over his grapes, harvest them, and bring them to his cellar where he could continue to oversee the winemaking process. Michel's unique *terroir*, his practice of keeping yields low, and his insistence on continuing to be one of the last in the region to hand harvest (that's right, folks) probably set him more apart than anything he does in the cellar, but any visit to the domaine will show you that this is no typical winery. Michel is the mad scientist, cranking out the most hauntingly exciting and typical (by ancient standards) Muscadet in the entire region. Nobody is more consistent in achieving greatness with Melon de Bourgogne.

\$16.95 PER BOTTLE \$183.06 PER CASE

2011 REUILLY “LES PIERRES PLATES” DENIS JAMAIN

This is one of those wines that everyone at KLWM knows is destined for allocation status. It's just too good. New Yorkers can usually find it on the list at Balthazar, where it makes itself right at home. The production is relatively small, for Sauvignon Blanc country, as this wine comes from Jamain's prized vineyard that is composed of Kimmeridgian limestone fossils. Think Sauvignon Blanc from Chablis-like soil. So it has a racy, flinty, aromatic, bone-dry style that works particularly well after you return home from a traffic jam or with oysters—shuckers love it! And it remains a great value, due to the fact that many of you have probably never heard of Reuilly.

\$19.95 PER BOTTLE \$215.46 PER CASE

2010 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

I love this bottling because of its Burgundian character. Why look for that in a Chinon? I must admit that I often taste and judge wine through Burgundy-colored lenses. This is still Chinon to the core (no mistaking the grape variety), yet its sheer elegance and balance, its high-altitude limestone origins, and its vibrant energy all remind me of great Burgundy.

\$30.00 PER BOTTLE \$324.00 PER CASE

**2010 BOURGUEIL “CLOS SÉNÉCHAL”
C. & P. BRETON**

This beauty makes an interesting Cabernet Franc comparison with the last wine. The vines are organically grown in white *tuffeau*, the wine is aged for two years in older barrels in a *tuffeau* cellar on the banks of the Loire River without any additives or manipulation, and the resulting purplish black juice is bottled unfiltered for one of the most unadulterated Cab Franc experiences on the planet. If I had my first choice, I would drink it with a woodcock, served with its organs made into a paté on the side, and black truffles. However, a cut of beef, lamb, pork, chicken, duck, goose, antelope—you get the idea—will work just fine.

\$30.00 PER BOTTLE \$324.00 PER CASE

**2009 SANCERRE ROUGE
“LE CHANT DE L’ARCHER”
DOMAINE CHOTARD**

This “archer’s song” is a delightfully smooth and complex Pinot Noir from Daniel Chotard and his son Simon, who is starting to make his mark on this small family property in Reigny. The Chotards age some of their best Pinot parcels in secondhand barrels from Burgundy, giving their typically bright-fruited red some welcome wood smoke and meatiness. This is a great pinch hitter for the earthy, masculine Pinots of the Côtes de Nuits.

\$35.00 PER BOTTLE \$378.00 PER CASE

**1994 SAVENNIÈRES “CUVÉE SPÉCIALE”
CHÂTEAU D’ÉPIRÉ**

I can’t believe we can sell this so cheaply. Here is a great chance to experience the magic of Savennières schist. With age, Épiré takes on a deep, golden orange hue and its flavors become more and more complex. Dry and steely yet generous with its layers of luscious, if slightly austere, fruit, it is a vinous journey. Most importantly, it can work some serious magic if paired properly: a friend recently made by hand some ravioli with caramelized fennel and fresh orange slices, and I challenge anybody to improve upon this pairing!

\$58.00 PER BOTTLE \$626.40 PER CASE



BURGUNDY, BEFORE THE PENURY

by Chris Santini

AS MANY OF YOU MAY HAVE HEARD, the 2012 harvest in Burgundy is one of the smallest ever. Cellars sit half-empty (hard to see this as a “half-full” situation), and coupled with unprecedented international demand, expect Burgundy to be a tough find in the coming years. Therefore, best to cellar what you can now. And remember, even a well-made, entry-level regional Burgundy can gain in complexity with a little time in the cellar. Here are a few favorites to stock up on now to weather the coming drought.

2011 BOURGOGNE CHARDONNAY LA SOEUR CADETTE

For those who enjoy their Chardonnay taut and pure, this one’s for you. From the hills around Vézelay on the northwestern edge of Burgundy, raised oakless in *cuvées*, this is all about the finesse and elegance of a cooler-climate Chardonnay. Think apéritif, *saucisson*, or picnic basket, that sort of thing.

\$18.95 PER BOTTLE \$204.66 PER CASE

2011 MÂCON-FARGES “SÉLECTION VIEILLES VIGNES” HENRI PERRUSSET

From the opposite end of Burgundy, here’s a Chardonnay for those who like it richer and more succulent. Nothing over the top here, though, no new oak or New World tropical fruit, just a mouth-filling and inviting white Burgundy—a good start to winter meals.

\$19.95 PER BOTTLE \$215.46 PER CASE

2011 CHABLIS “FOURCHAUME” 1ER CRU • OLIVIER SAVARY

Olivier says Fourchaume is traditionally considered the most feminine of the Chablis *premier crus*—shy and slender when young, a bit rounder and more sophisticated with age. His 2011 is beginning to show some good stuff now. *Blossom* is actually an appropriate word here. *Lyrical* works, too.

\$32.00 PER BOTTLE \$345.60 PER CASE

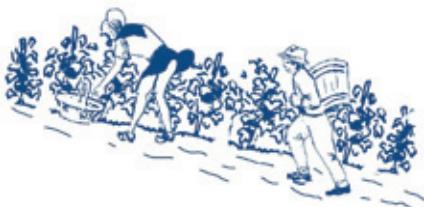
2010 SAVIGNY-LES-BEAUNE ROUGE DOMAINE CHRISTOPHE BUISSON

To me, this is what Savigny is or should be all about. Misleadingly light and delicate in color with a tremendous perfume of earth and Pinot fruit—you can smell it escape from the bottle before you've poured it. Welcome to *la Bourgogne*.

\$39.00 PER BOTTLE \$421.20 PER CASE

2010 BOURGOGNE “EN MONTRE CUL” • REGIS BOUVIER

For those interested in the minutiae of all things Burgundian, there is an excellent new book out, *Vignes et Vins du Dijonnois: Oubli et Renaissance*, about the forgotten page of Burgundian wine history that is Dijon. It is hard to believe today that this bustling, sprawling city was once surrounded on all sides by vineyards that enjoyed recognition near and far as being among the best in Burgundy. While thousands upon thousands of acres of prime vineyard land have been swallowed and built over by the city, the ancient parcel of En Montre Cul stoically clings to its steep slope (too steep, in fact, to build houses on, which is why it has been the only one to resist development). Today wines from this parcel offer a glimpse of Dijon's unique and nearly eradicated high-altitude, sandy *terroir*. If so-called progress hadn't come to Dijon and wiped away centuries of vine-growing tradition, perhaps the label would read “Dijon 1er Cru” instead of Bourgogne. In any case, En Montre Cul is one of a kind in Burgundy, with deliciously rustic red fruits, spice, and hints of smoky woodlands.



\$25.00 PER BOTTLE \$270.00 PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.

SEASONAL SAMPLER

by Mark Congero

ON A COLD WINTER NIGHT, is there anything more satisfying, more comforting, than a big, beautiful bowl of soup? Add a chunk of crusty bread and a glass of wine and life is good. One of the best things about soup is making it, as there are hundreds of options. It's easy, fun, and if you start off with high-quality ingredients it's hard to make a bad soup.

At first thought, wine and soup might sound like an odd pairing, perhaps even redundant, with soup fulfilling our need for both liquid and solid. However, not only is it necessary, it is delicious! Potato and leek soup with *lardons*, paired with a beautiful dry Alsatian wine: yes, please. *Pot-au-feu* with a nice chilled *cru* Beaujolais, most definitely. Bouillabaisse with any wine from Bandol—I think you catch my drift.

We put our heads together and assembled a nice box of food- and soup-friendly wines for you this month. For some added pleasure I will include a few of my favorite soup recipes in the carton and, what the heck, we'll take 25% off to help ease the holiday pain.

Bon appétit.

PER BOTTLE

NV CLAIRETTE DE DIE • ACHARD-VINCENT	\$25.00
2010 PINOT BLANC • KUENTZ-BAS	16.95
2011 PINOT GRIGIO • LA VIARTE	16.00
2011 VIN DE SAVOIE "LES ABYMES" • A. ET M. QUENARD	16.50
2010 LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2011 GIGONDAS ROSÉ • DOMAINE LES PALLIÈRES	22.00
2011 L'O DE JONCIER • DOMAINE DU JONCIER	13.95
2011 VIN DE PAYS D'OC ROUGE • CHÂTEAU FONTANÈS	13.95
2007 LUSSAC SAINT EMILION "LES GRIOTTES"	
CHÂTEAU DE BELLEVUE	19.95
2010 CÔTE DE BROUILLY • NICOLE CHANRION	22.00
2010 BOURGOGNE PINOT NOIR • BRUNO COLIN	22.00
2010 CHINON "LES PETITES ROCHE" • CHARLES JOGUET	23.00

Normally \$228.80

SPECIAL SAMPLER PRICE **\$172**
(a 25% discount)

